

DATE: December 21, 2000

TO: Field Directors and Shellfish Specialists

THROUGH: Robert W. Hicks, Acting Director  
Office of Water Programs

FROM: Robert E. Croonenberghs, Ph.D., Director  
Division of Shellfish Sanitation

SUBJECT: Shellfish Plants - Procedure - Conch/Whelk Operations - Certification and  
Bacteriological Standards

**Delete Working Memo #S-65**

Conch/Whelk operations processing cooked, picked or raw meat for human consumption shall meet shellfish plant certification guidelines as applicable and shall be issued a Virginia shellfish A Certificate of Operation.≡ These species are not a part of the NSSP; therefore, the operations will not be listed in the Interstate Shellfish Shippers List.

Sanitation and operational requirements and construction and equipment guidelines shall be the same as those outlined in Chapter XI, Sections 02 and 03 in the Model Ordinance pertaining to the A Shucking and Packing≡ of shellfish.

Operators will be required to conduct a A Hazard Analysis≡ and keep a record of same on file. No HACCP plan is required since there are no identified CCPs for this product. Operators will establish and maintain daily SSOP records. Shellstock source and tagging requirements shall not be applied.

Operations shall be inspected monthly using the current NSSP Standardized Shellfish Processing Plant Inspection Form as a guide. Product will be sampled, as available, and monitored using the shellfish standards of 230 F.C. and 500,000 APC for acceptability.

Certified crab processing operations may pick and pack cooked conch/whelk meat only. Processing may take place using the certified plant=s crab facilities only after normal operations for the day have ended. Container identification shall be the certified plant=s name and VA#.